

Office Use Only:

Application# CU 19-638 Fees Paid 250.

Date Received 9 12/19 Accepted By JG +BW

APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT/PERMITTEE*: Darren Vincent Owner	Red Kulture L
741 2107441 71 2143411 122 ,	rganization
APPLICANT'S REPRESENTATIVE:	
	rganization
MAILING ADDRESS: 4316 Falls Lake Drive SW, Cond	cord MC 2800
PHONE: 7049650434 EMAIL: 1020 redat 28+	h.com
\supset	
PROPERTY OWNER: Silvermoon Development	
MAILING ADDRESS: 15 South Main St Suite 401 Greenville	, SC 29601
PHONE: 864-371-6700EMAIL: mwatts@thepse	group. net
PROPERTY INFORMATION	
STREET ADDRESS: 1237 Pendle ton St., Greenville	SC 29611
TAX PARCEL #: 012000500400 ACREAGE: 692 ZONING DESIGNATION	TION: RDV
REQUEST	
Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municon	de.com/library/)
Restaraunt / Event Venue	

INSTRUCTIONS

- 1. The application and fee, **made payable to the City of Greenville**, must be submitted to the planning and development office during normal business hours.
- 2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also **Section 19-2.3.6, Conditional Use Permit**, for additional information. You may attach a separate sheet addressing these questions.
- 3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the **Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor**.

- 4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.
- 5. You must attach the required application fee: \$250.00
- 6. The administrator will review the application for "sufficiency" pursuant to Section 19-2.2.6, Determination of Sufficiency, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.
- 7. Please read carefully: The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of is or is not restricted by any recorded covenant that is requested activity.	of land subject of the attached application contrary to, conflicts with, or prohibits the
Pallot	APPLICANT SIGNATURE
11 8/8/19/1	DATE
I la off	PROPERTY OWNER SIGNATURE
	DATE
Applicant Respons	еТо
Continue 40 0 0 0/D) Oteratority Or	

Section 19-2.3.6(D), Standards – Conditional Use Permit

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of Section 19-4.3, Use Specific Standards.

Proposing a use that was previously in place.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

Proposing a use that was previously in place.



Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant
Name Darren Vincent Phone 7049650434
Mailing Address 4316 Falls Lake Dr SW, Concord VC 28025
Email jaze redat 28th. com
Signature of Applicant Date 8/8/15
Property Owner
Name Michael Watts Phone 864-371-6700
Mailing Address 1 15 S Main Street, Suite 401 Greenville, SC 29601
Email <u>mwatts@thepsgroup.net</u>
Signature of Property Owner Michael Watta Date 8/9/2019
Property Information
Address 1237 Pendleton St, Greenville SC 29611
TMS# <u>6120800500480</u> Zoning District Designation <u>RDV</u>
Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

- 1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
- 2. Days and Hours of Operation
- 3. Staffing Schedule
- 4. Kitchen Equipment Schedule
- 5. Menu and Hours of Food Service
- 6. Parking for Customers and Employees
- 7. Designated Smoking Area
- 8. Type of Entertainment and Duration
- 9. Closing / "Last Call" Procedures

Security Procedures

- 1. Number and Type of Designated Security Staff
- 2. Training / Certification of Staff
- 3. Specific Duties / Responsibilities of Staff
- 4. Entry / Exit / Re-Entry Procedures
- 5. Crowd Management
- 6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

- 1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
- 2. Schedule a feasibility inspection of the property 864.467.4457

Business Plan

- 1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
- 2. Projected Revenue: % Alcohol Vs. Food Sales
- 3. Fees For Entry / Membership / Entertainment
- 4. Status Of City Business License Application
- 5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
- 5. Status Of Abl-901 Application To SC

Department Of Revenue

7. Provide Documentation That Sled Requirements Have Been Met



Provide a response for each of the following:

	ways in which the request is appropriate for its location and is compatible with the
	existing and permitted uses of surrounding lands and will not reduce the property v
thereof.	attachment

)	
Describe the	ways in which the request will minimize adverse effects on adjacent lands including
impacts; ser	rice delivery; parking and loading; odors; noise; glare; and, vibration. Describe the v
which the re	quest will not create a nuisance.
See	attachment

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections Police
Business Licensing Fire
Economic Development Planning
Public Information and Events Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

Zoning Compliance Application (Attachment)

Operating Plan

- 1. Event Venue
- 2. Sunday-Saturday from 12:00 pm 2:00 am
- Kitchen Staff (1) 12:00 pm 7:00 pm
 Bartender/Server (1) 12:00 pm 7:00 pm
 Kitchen Staff (2) 7:00 pm 2:00 am
 Bartender (2) 7:00 pm 2:00 am
 Server (4) 7:00 pm 2:00 am
 - Hookah Maker (1) 7:00 pm 2:00 am *IF PERMITED*
- 4. 14' Hood, free standing gas fryer, restaurant range, 2 door fridge, 6' stainless steel table, freezer, 3 compartment sink, hand sink, rinse sink, grease trap, convectional oven
- 5. Sunday Saturday 12:00 pm 2:00 am (current NC menu attached, more items to be added to SC menu)
- 6. 60+ shared business parking
- 7. Outdoor patio
- Comedy, live Jazz bands, DJs, motivational speakers, celebrity appearances including R&B, Blue Grass, Gospel, Hip-Hop and Pop artists
 ½ - 2 hour shows nightly
- 9. Last call for alcohol announcement for customers at 1:30 am, no alcohol orders after 1:45 am, last call for food at 1:00 am and last call for hookahs (*IF PERMITED*) at 1:00 am

Security Procedures

- 1. Professional, licensed security company; 1 officer Sunday Saturday. Officers scheduled 9:00 pm until all staff leaves building.
- 2. Serve Safe Certification required for all staff members. Monthly staff meetings/training and biweekly managers' meeting/training.
- 3. <u>Kitchen staff</u> prep, cook per customer orders via order tickets, clean, follow all health code requirements
 - <u>Servers</u> ID customers, provide customer service, take food, drink and hookah (*IF PERMITED*) orders with handheld POS devices, handle cash and credit card transactions
 - <u>Bartenders</u> ID customers, provide customer service, make servers' drinks per customer orders via order tickets, take food, drink and hookah *(IF PERMITED)* orders on POS terminals, handle cash and credit card transactions
 - <u>Hookah Maker</u> (*IF PERMITED -* prepare non-tobacco hookahs per customer orders via order tickets
 - Coal Runner (IF PERMITED) maintain hookahs at tables and bar

<u>Barback</u> – stock bar, kitchen and hookah station, bus tables, take out trash, maintain floor and restroom cleanliness

<u>Managers</u> – monitor inventory, enforce rules, train staff members, check customer satisfaction, monitor crowd and volume

<u>Security</u> – ID customers entering establishment, enforce rules, monitor crowd and volume <u>Cleaning staff</u> – sweep, mop, wipe windows and doors, clean restrooms, take out trash and recycling daily

<u>Finance & HR Manager</u> – hiring, scheduling, payroll, prepare and file monthly taxes, record and file receipts and documents, handle business licensing and fees

- 4. Entry, exit and re-entry through main front door, 2 emergency exits with appropriate lighting and signage
- 5. Security and managers monitor crowd and volume based on fire code requirements
- 6. Alarm system monitored by licensed alarm company, individual access codes for managers, 8 cameras, alarm codes and keys only available to managers and owner, bolted safe with minimal operating cash, daily cash retrieval for bank deposits

Seating Plan

- 1. Scaled floor plan drawing attached
- 2. Feasibility inspection documentation attached

Business Plan

- 1. Business plan attached
- 2. 32% Food
 - 22% Alcohol
 - 22% Hookah
 - 13% Entry Fees/Event Admission
 - 7% Books
 - 4% Gifts/Merchandise
- 3. Membership \$1/yr, daytime entry free, select entertainment nights \$5 \$10
- 4. Status of Business License Applied
- 5. Status of SCDHEC Application not yet applied due to kitchen staff not yet taking certification course and purchasing the remainder of kitchen equipment
- 6. Status of Abl-901 Application not yet applied, waiting for the 30 day requirement
- 7. SLED requirements applied

- 1. The Greenville neighborhood in which Red Kulture will be operating is an up and coming artistic neighborhood. The comprehensive plan for this neighborhood based on the city, present business owners and residents is to develop this area into a thriving "hot spot" in the city of Greenville. Red Kulture presents a unique, vintage atmosphere that offers an environment which promotes diversity, creativity and socializing. One of Red Kulture's distinctive characteristics is that it offers a cultural and popular socializing aspect, hookahs. These non-tobacco hookahs promote socializing and mingling among people of different ages, races and backgrounds. Red Kulture started out over 17 years ago as Red@28th in NODA, the arts district of Charlotte, NC. NODA was in its very early developmental stage when Red@28th opened its first location there. Red@28th not only supported and contributed to the growth of that artistic neighbor but became a staple in the community known for having diverse entertainment, customer base and products as well as inspiring artists including singers, painters, photographers and musicians. The proposed use of Red Kulture is not only consistent with, but is perfectly aligned with the comprehensive plan of this Greenville neighborhood.
- 2. Red Kulture is a vintage and artsy establishment that offers cultural food, a full bar, hookahs, books and entertainment. It is a destination spot that attracts locals as well as tourists. Red Kulture offers affordable entertainment including comedians, Jazz bands, DJs, motivational speakers and celebrity performances including R&B, Blue Grass, Gospel, Hip-Hop and Pop artists. Red Kulture provides entertainment based on extensive research on the demographics of the community. It will be beneficial to its neighbors by creating traffic, promoting diversity and brining culture to all businesses in the area. Red Kulture is confident that its presence will in fact increase the property value of the neighborhood and be an asset for neighboring business owners.
- 3. Red Kulture, formerly Red@28th, has always had great relationships with its neighboring businesses. It has been in buildings next door and below other businesses. Red Kulture takes great pride in its image not only for itself but for its neighboring businesses and community. There will be sound barriers created inside the business to eliminate sound from affecting any neighboring businesses. Live bands only perform during hours of operation that its neighbors are closed. Hoods and exhaust systems are utilized to prevent odors from exiting the establishment. There is plenty of public parking for all neighboring businesses to share. Deliveries will be scheduled and delivered through the back door of the business. All signage visible to the exterior of the premises will be in compliance with city rules, regulations and laws.



Our Mission Statement:

Red@28th offers an affordable, welcoming and comfortable environment for different cultures to relax and socialize. Red@28th was built on the notion of being "your home away from home".

Red@28th has food, a full bar, hookahs, spacious seating, live entertainment and books. Our food is a unique blend that includes Panini sandwiches, chicken wings, red beans & rice, burgers, specialty waffles, salads and more. We also specialize in books that include cultural studies, alternative lifestyle, classics, activism, politics, New Age, Religious and African American history. Our bookshelves are hand crafted locally. We have a unique and comfortable array of vintage couches, tables and chairs.

Free parking and free Wi Fi will also be available for customers.

Red@28th also hosts small engagements including seminars, cooperate meetings, celebrity appearances and book signings. We offer daily drink and food specials and nightly events that include karaoke, trivia, open-mike and featured bands.

Red@28th started as a bookstore almost 18 years ago in the NoDa area. Since then we added a bar, food, live entertainment and hookahs but kept the bookstore feel! Red@28th just purchased its own land in the university area. This will start a new look and name for our establishment. Our new name will be Red Culture because of the cultural vibe we created and established here in Charlotte. We're going to upgrade our look with tradition furniture but still vintage and our walls will be decorated with some of the best antique art money can buy as well as our bookshelves.

Important data about Red@28th:

- We've been in business for over 17years.
- Over 1,400,000.00 in sales annually.
- We have a track record of paying our rent on time.
- Our second location was a hard shell, which means we had to install everything including the walls, plumbing, electrical units, bathrooms, kitchen, etc. This location made profit within one month of the grand opening.
- We have a great relationship with our neighbors including business owners. We feel strongly that working together helps us all as a whole.
- We have a great record with local authorities including the Fire Department, IRS, Police Department,
 Health Department, ABC Commission and the Environmental Health Department. We play by the rules.
- Red@28th has 44 people on its payroll. Over 50% of them been with us for 5 or more years.
- As a small business, we've survived this many years due to our respect for our customers, our work ethics
 in being consistent at improving our organization, our integrity to abide by the rules, building a loyal
 employee base and our responsibility to support the community.

References upon request

Marketing:

- Website
- Soft opening V.I.P. reception
- Soft opening Friends & family
- Soft opening Facebook night
- Featured promotions within other Red@28th markets
- Grand opening 20,000 flyers (coupon with discount on books, hookahs or food)
- Quarterly marketing flyers, newspaper or radio

Competition:

- Habiba
- Vibez Ultra Lounge

Advantage over competitors includes:

- Extended hours
- Outdoor Patio
- Full Bar (we support local brewing companies)
- Food Menu
- Spacious Seating
- · Traditional, antique furniture
- Specialized Books

Operating procedures:

• 12pm to 2am - seven days a week

Hours: Noon to 2am Everyday



5.5

Must be 18 to Smoke Hookahs 21 to Drink

	AN V		

Red's Signature Waffle - Strawberry Dream	7.5
Chocolate Fudge w/ Powdered Sugar	7
Cinnamon Waffle w/ Whipped Cream	7



SALADS				
House Salad	with Chicken	Add	1.5	5.5
Caesar Salad	with Chicken	Add	1.5	6
Dressings: Italian,	Caesar and Rancl	h		
GREEK HUI	MMUS			
(Homemade served	with warm pita	bread)		
Garlic Hummus				5

RED'S HAVE IT YOUR WAY PIZZA

Roasted Red Pepper Hummus

Personal Cheese Pizza Toppings: Pepperoni, Chicken, Ham, Salami, Bell Peppers, Tomatoes, Roasted Red Peppers, Onions, 8 **Mushrooms or Extra Cheese** .75 each



GRANDMA'S BAKED CHICKEN

Chicken Legs and Loaded Potato Wedges Sauces: Traditional, BBQ, Spicy BBQ, Spicy Ranch or Red's Signature Grown Man Sauce 9.5

SIDES

Kettle Chips	1.25
Macaroni Salad	2
Potato Salad	2
Potato Wedges	3
Potato Wedges Sharable size	6
Have them loaded	
(cheese, sour cream and chives)	add 2
CUPCAKES	

*18% Gratuity will be added for parties of 8 more

BEST BURGERS, SANDWICHES AND MORE

(Served with kettle chips, Potato Salad, Potato Wedges or Macaroni Salad)	
American Burger American Cheese, Lettuce, Tomato, Onion, Mayo and Red's Spicy Relish	8
Bacon & Blue Blue Cheese Crumbles, Bacon, Lettuce, Tomato and Mayo	8
Red's Over Easy Burger Fresh Hamburger Meat with American Cheese, Bacon, Over- Easy Egg Hot Sauce and Mayo on a Toasted Bun	8
BBQ Burger Bacon, Mozzarella, Grilled Onions and Sweet BBQ Sauce	8
Grown Man Burger Bacon, American Cheese and Red's Signature Grown Man Sauce	8
Three Cheese Burger American, Mozzarella and Provolone Cheese, Lettuce, Tomato, Onion, Mayo and Red's Spicy Relish	8
Veggie Bean Burger American Cheese, Lettuce, Tomato, Onion and Red's Spicy Mayo	8
Grilled Chicken Sandwich Lettuce, Tomato, Onion and Mayo on a Toasted Bun	8
Chicken Parmesan Sandwich Mozzarella, Parmesan and Marinara Sauce on a Toasted Bun	8
Philly Cheese Steak Provolone Cheese, Grilled Pappers, Onlons and Mushrooms, Lettuce, Tomato and Mayo on a hoagle roll	9
Spicy Italian Panini Salami, Pepperoni, Ham, Provolone Cheese, Roasted Red Peppers and Spicy Mayo on Sour Dough	9
Turkey Pesto Panini	8.5

HOOKAHS (All Hookah Prices Include Taxes)

TRADITIONAL Watermelon, Orange, Mint, Vanilla, Strawberry, Grapefruit, Lemon, Mango, Grape, Peach, Pineapple

Rick Ross, Orange Cream, Pirates Cave, Georgia Berry Blue Mist, Fuzzy Navai, Peach Pie, Fuzzy Lemonade Pomberry, Code 69, Sex On The Beach, Cocktail, Iceberg Strawberry Margarita, Ron Burgundy Sunrise Blueberry Yum Yum

RED'S SELECT BRANDS

berry Lemonade w/ Lemonade Ba on Drop w/Lemonade Base nge Popsicie w/ Orange Soda Base Vanilla Castle Berry w/Milk Base Passion w/ Sprite Base

MULTICUTURAL FLAVORS

HOOKAH BASE FLAVORS

Hookahs Everyday from noon to 8pm (traditional fi tomers must be a member of Red@28th le per hookah coals per hookah, \$1 per additional coal

Daily Specials & Events

Monday Yuengling Draft 3 Well Drinks 4 Mimosa 3

Variety of flavors

Tuesday Wednesday
Corona 3 Moscato 3.5/16 Bottle
Tequila Shot 3 St off Burgers
Event: Faraoke Wednesday

Moscato 3.5/16 Bottle

The Incredible Hulk 8.5

PBR 2
Event: Cyent: Open Mic

Saturday

Sunday Cabernet

15

20

25

25

10.75

3.25

Hours: Noon to 2am Everyday

MIXED DRINKS

Red's Spiked Tea 6 (Vodka & Sweet Tea)

Liquid Marijuana 8 (Captain, Malibu, Midori, Blue Curacao & Pineapple)

Blue Motorcycle 8 (Vodka, Rum, Gin, Tequila, Sprite, Blue Curacao & Sour)

Long Island 8 (Vodka, Rum, Gin, Tequila, Coke, Triple Sec & Sour)

Long Beach 8 (Vodka, Rum, Gin, Tequila, Sprite & Cranberry)

Sex On The Beach 8 (Vodka, Peach Schnapps, Cranberry & OJ)

Tequila Sunrise 8 (Tequila, OJ & Grenadine

One Night Stand 9 (Remy, OJ & Sierra Mist)

Midori Sour 7 (Midori & Sour)

Amaretto Sour 7 (Amaretto & Sour)

Lynchburg Lemonade 9 (Jack, Sour, Triple Sec & Sprite)

Holy Grail 12 (D'usse, Amaretto, Pineapple & Sour)

Ballin' Long Island 12 (Goose, Bacardi, Tangeray, Jose, Coke, Triple Sec & Sour)

SHOTS

Red's Cinnamon Toast Crunch 7

Jager Bomb 8

Fireball 7

Kamikaze 8 (Vodka, Lime Juice, Sour & Triple Sec) 8

Royal Flush 9 (Grown, Peach Schnapps & Cranberry)

Lemon Drop 8 (Vodka, Triple Sec & Sour)

Baby Guinness 10 (Patron XO & Baileys)

The Godfather 8 (Whiskey & Amaretto)

Apple Sauce 9 (Fireball, Apple Pucker & Pineapple)

Red Headed Slut 9 (Jager, Peach Schnapps & Cranberry)

Surfer On Acid 9 (Jager, Malibu & Pineapple)



SODAS

Variety of flavors 1.15

Sweet Tea 3

Yum Yum Pomegranate 3

COFFEE

Red's Signature Coffee - Cappuccino 3.5

Lattes 3

Espresso - Single 2

Espresso - Double 2.75

Iced Coffee 2.5

Coffee 2.25

DIRTY COFFEES

Russian Coffee 8 w/ whipped cream (Vodka & Baileys)

Irish Coffee 8.5 w/ whipped cream

French Coffee 9.5 w/ whipped cream (Baileys & Grandmarnier)

Italian Coffee 7.5



Must be 18 to Smoke Hookahs 21 to Drink

BEERS

Bottled Beers - Domestic Budweiser/Light 3 Coors Light 3 Miller/Lite 3 Mich Ultra 3.5 Sierra Nevada 3.5 Angry Orchard 3.5 Redd's Apple Ale 3 Smirnoff Ice 3 PBR 3 Harpoon IPA 3.5

Bottled Beers - Imported Corona 4 Heineken 4

Heineken 4 Tecate 2.5 Stella 4 Fat Tire 4



Drafts
OMB Copper 4
Yuengling 4
Blue Moon 4.5
Sam Adams (Seasonal) 4.5
Sweet Water 4.5
Modelo 4.5

Hard Sodas
Jeds Hard Root Beer 3.5
Jeds Hard Orange Soda 3.5
Jeds Hard Black Cherry Soda 3.5

WINES

White Glass/Bottle
Pinot Grigio 4.5/25
Chardonnay 4.5/25
Cupcake Moscato 5/25
Riesling 5/25

White Zinfandel 4/20 Champagne 4/20

 Red
 Glass/Bottle

 Merlot
 5/25

 Pinot Noir
 4.5/25

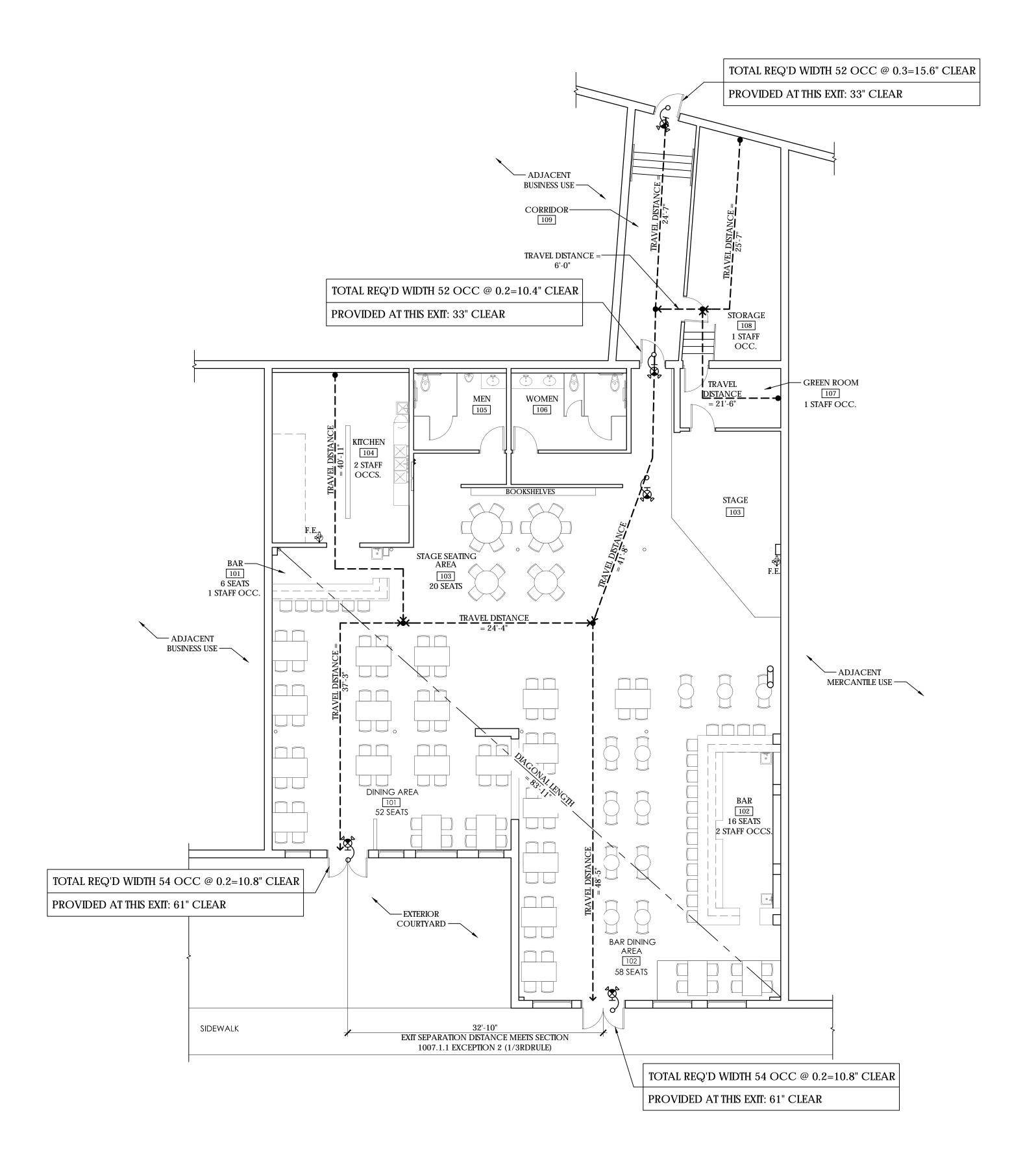
 Cabernet
 4.5/25

Glass/Pitcher Sangria 5/30 Mimosa 4.5/25

Great for birthday parties, corporate events, bachelorette parties and more! Only available between 1pm to 8pm

www.Redat28th.com 9539 Pinnacle Dr Suite 203 Charlotte NC 28262 Email us at VIP@Redat28th.com or Call 704-377-8989

Book you next event here, it's FREE to reserve!!!







American Institute of Architects

310 MILLS AVE. GREENVILLE, SC 29605 864.242.9881 plans@narramore.net

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NOTECTED BITTED

WALL MOUNTED LIGHT FIXTURE (EXTERIOR)

SYMBOL LEGEND

WALL MOUNTED EXIT LIGHT / EMERGENCY LIGHT

WALL MOUNTED 6VDC EMERGENCY LIGHTING UNIT

CEILING MOUNTED 6VDC EMERGENCY LIGHTING UNIT

F.E. DENOTES TYPE 2-A FIRE EXTINGUISHERS (3,000 S.F. PROTECTION AREA) EXCEPT AS NOTED. FIRE EXTINGUISHERS LOCATIONS TO BE COORDINATED WITH THE LOCAL AUTHORITIES.

BOTTOM OF FIRE EXTINGUISHER TO BE MOUNTED BELOW 27" A.F.F TO COMPLY WITH ADA.

← ← ← → EGRESS PATH OF TRAVEL

OCCUPANCY USE	SQUARE FEET/ OCCUPANT	TOTAL OCCUPANCY SQUARE FOOTAGE	OCCUPANTS
DINING AREA	SEATING LAYOUT		58
BAR DINING AREA	SEATING LAYOUT		74
STAGE SEATING	SEATING LAYOUT		20
KITCHEN	200	385	2
ADDITIONAL STAFF	-	-	5
TOTAL OCCUPANT LOAD	,	-	159

	EGRESS V	VIDTH (CH	APTER 10 - S	SECTION 10	05)		
	(A)	(B) EXIT WIDTH EGRESS WIDTH REQUIRED WIDTH PER OCCUPANT (SECTION 1005) (SECTION 1005.3) (A X B)		Ή (IN.)*			
USE GROUP OR SPACE DESCRIPTION	CCUPANT AD BY USE			(SECTION 1005)		ACTUAL WIDTH SHOWN ON PLANS	
	OC	STAIR	LEVEL	STAIR	LEVEL	STAIR	LEVEL
ASSEMBLY (A2)	159	0.3	0.2	47.7	31.8	SEE LIFE SAFETY PLAN FOR ACTU	
TOTAL:	159	0.3	0.2	47.7	31.8	WID	OTHS

KULTURE LOUNGE

1237 PENDLETON ST. GREENVILLE, SC 29611 (864) XXX-XXXX

1237 PENDLETON ST.

REVISIONS

PROJECT DATA 5300 SQ.FT. PROJECT NUMBER 19967

ISSUE DATE 08-12-19

RED KULTURE LOUNGE GREENVILLE, SC

LS1.C